

Mobile Presentation Table Care and Maintenance

Thank you for your recent purchase from Lion's Wood Banquet Furniture. We hope that you and your team enjoy the benefits of our collection of Banquet Furniture products. Please locate the surface option below that corresponds to your buffet table. Read the following Care and Maintenance procedures carefully before assembling your tables and using your equipment, including the instructions on this page.

We encourage you to also share these care and maintenance instructions with your staff members, banquet set-up members, and any other employees that will play a role in the transportation, care, and usage of your equipment. There are a few simple instructions to follow for all collections.

- 1.** Never stand on the buffet table. Your tables are designed and intended to be used as a piece of furniture. Place food and beverage items on the tabletops only. Your tables are to be used for presentation, not preparation.
- 2.** Do not use your tables as a "Battering Ram" to open doors, or push other tables. Rolling tables into walls and other objects will damage your tables.
- 3.** Do not leave standing water on any wood portion of your tables.
- 4.** Caution should always be used when utilizing a rolling table as items can shift in transit or when maneuvering over floor transitions and elevator shafts.

Wood Tabletops and all Tables That Include Wood Components

Proper Usage of your Wood Tables

Your new furniture is made with all-wood components. Our Wood collection is available with solid wood legs or black PVC legs. The construction of the tables allows you to stack or place multiple items on them. Our leg-socket system eliminates the possibility of a collapse, (as opposed to a hinged system). Our heavy-duty locking casters are rated at 220 pounds each. The tabletop features a hard and durable conversion varnish finish. Equipment such as chafing dishes, utensils, and other metal products may scratch and damage the tabletops if not handled properly. If you are concerned with the scratching of your wood surfaces we can offer glass protectors at an additional fee. Please employ the following practices when using your tables:

- 1. “Lift up” and “Pick up”** all items on the tables such as chafing dishes and utensils.
- 2. DO NOT DRAG** items across the tables as this may ruin the finish of the tabletop. We offer tempered glass for an additional fee to add extra protection for your tabletop.
- 3. DO NOT** leave standing liquids such as water or oil on the tabletop following an event. Dry off the tabletop after each event with a towel as soon as possible. Water will leave “rings” in the finish as well as discolor the finish, and oil will discolor the finish.
- 4. DO NOT** use harsh chemicals when cleaning your wood tables. Please review the “Polishing your Tables” section below for the appropriate cleaners.
- 5. DO NOT** use your tables as a “Battering Ram.” This includes opening doors with tables, rolling tables into each other, rolling tables into walls, etc. This will scuff up the edges of your tabletops.
- 6. DO NOT** place hot items on the tabletop such as pots, pans, canned fuel or any other appliance that radiates heat as this will damage and discolor the finish.
- 7. DO NOT** leave your tables stored in prolonged sunlight as this can discolor the finish.
- 8.** Tighten exterior screws on the table aprons semi-annually, along with the screws that connect the wheel/caster to the table leg for Standard Tables and tighten the interior bolts for all other Wood Table models.

Cleaning your Tables and other Wood Components:

It is important to clean your tables on a regular basis to maintain their appearance. As you would with any other piece of furniture, you must wipe off any standing liquids that may be on the tables, as soon as possible. Please remember to wipe off any excess water from glasses and plates that may have been recently washed.

These glasses may leave “rings” on the table if left overnight or for any period of time exceeding 4 hours. We recommend using a microfiber towel and “Cabinet Magic” or “Scott’s Liquid Gold” when cleaning the legs and tabletop, as it is easier to pick up any dust or particles that may stick to the table. In addition, make sure you remove any food items that may accumulate. For daily maintenance, use a mild soap and water solution to remove residue and make sure you towel-dry immediately.

Polishing your Tables:

Your Wood tables have a hard, durable, conversion varnish finish. We recommend using a non-wax furniture polish, such as Guardsman Wood Polish, Cabinet Magic or Scott’s Liquid Gold, to maintain it. Do not use products that contain ammonia or silicone, as they may cut through the lacquer finish (over time) and damage your table. We advise you to polish your tables once a week.

Repairing your Tables:

Your Wood tables come with a lightly “distressed” finish. Repairs to dents and scratches from daily use are easily fixed and just become an added “distressing”. Many of the dents and scratches do not affect the performance of the finish. Simply touch up the scratches or dents with a Lion’s Wood Touch-up Kit. Enclosed in the kit is a “fil-stik” to fill in minor dings, a marker for shallow scratches, and a clear ‘top coat; to seal the repairs. Instructions on using the touch-up kit can also be found in the kit. Your Touch-up Kit was sent to your attention separate and apart from your product shipment. Spare parts such as casters, PVC legs, and leg caps are available for purchase upon request.

Refinishing your Tables:

Your Wood tables come with a hard conversion varnish finish. If you are thinking about refinishing your tabletops, we recommend that you contact Lion's Wood for specific instructions based on the type of table you have, and the kind of finish you wish to achieve.

Transporting your Tables

To prolong the life of your table, the best motto to follow is to treat it as a piece of wood furniture. When moving tables from one location to another, please PULL tables through the Swinging Doors and slightly lift over Floor Transitions, instead of pushing them. This eliminates the possibility of damaging the corners and legs of the tables caused by the "Battering Ram" technique of pushing from behind.

Storing/Stacking your Tables:

Your rolling buffet tables are designed to be placed in public spaces and stored in "plain sight," rolled to the back of the house for storage, or broken down for storage. If you plan to fold flat for storage, we recommend that you stack them "Top to Top" and "Bottom to Bottom." This eliminates the possibility of the wheels or wheel lock being caught between two tables and scratching the surface. Up to 3 tables can be stacked on a single table while still providing easy mobility. Please remember to remove ALL items from the tabletop before stacking. Heavy items placed on the table may leave indentations in the wood, so we suggest adding protective padding if the threat of damage exists. We can offer tablemats if heavier items need to be placed on your tables, such as cast-iron griddles or heavy displays on legs, as well as tempered glass.

Corian Tabletops

Proper Usage of your Corian Tables

Your new furniture is made with premium Corian, an acrylic based product. Your table may also contain wood components. Please refer to pages 1 and 2 of this document for instructions on the usage, handling and care for these wood components. Our leg-socket system eliminates the possibility of a collapse, (as opposed to a hinged system). Our heavy-duty locking casters are rated at 220 pounds each. Equipment such as chafing dishes, utensils, and other metal products may scratch and damage the tabletops if not handled properly. Please employ the following practices when using your tables:

1. **“Lift up” and “Pick up”** all items on the tables such as chafing dishes and utensils.
2. **DO NOT DRAG** items across the tables as this may scratch the tabletop.
3. **DO NOT** use harsh chemicals when cleaning your Corian tables. Please review the “Caring for your tabletop” section below for the appropriate cleaners.
4. **DO NOT** use your tables as a “Battering Ram”. This includes opening doors with tables, rolling tables into each other, rolling tables into walls, etc. This will scuff up the edges of your tabletops.
5. **DO NOT** place items on the surface hotter than 212 degrees Fahrenheit such as pots, pans, canned fuel or any other appliance that radiates heat as this will damage and discolor the Corian.
6. **DO NOT** pick up your tables by the tabletop and Corian edge, but rather pick up the table under the wood apron.
7. **DO NOT** leave your tables stored in prolonged sunlight as this can discolor the Corian.
8. **DO NOT** drop heavy items on the Corian tabletop as this may crack the surface.
9. Tighten exterior screws on the table aprons semi-annually, along with the screws that connect the wheel/caster to the Standard Table leg. For all other table styles, the bolt system should be tightened.

Caring for your tabletop

It is easy to care for your Corian tables. Just follow these tips to keep your surface looking new.

Remove dirt and residue with soapy water or an ammonia-based cleaner. Rinse and wipe dry.

Prevent hard water marks by wiping surfaces dry after spills or cleaning. Ordinary vinegar removes most dried water spots. When thinned with water, this makes a great general cleaner.

Remove stubborn stains with full strength bleach or a liquid cleaner such as Soft Scrub® with Bleach. Rinse with clear water and wipe dry. Avoid strong acidic products such as toilet or oven cleaners and we suggest you use a non-abrasive sponge or pad.

Disinfect by wiping surfaces with a mixture of one-part water /one- part household bleach. Rinse with clear water and wipe dry.

To clean your laminated table skirt, use soapy water and wipe dry. The laminate used is the same as you may find on a kitchen counter.

Prevent heat damage by using trivets or hot pads under hot objects. We can offer you protective options. Prolonged or extreme heat can cause discoloring. Allow pans, chafers and other cookware to cool before placing them on the tabletop.

Prevent other damage by not exposing your tabletop to strong chemicals such as oven cleaners, etc. If contact does occur, rinse immediately and thoroughly with clear water.

Remove minor cuts and scratches with abrasive Scotch-Brite® pads. Roughest to finest are green, peach, lilac, blue and gray. We suggest you start with the gray Scotch-Brite® pad. Pour some denatured alcohol on the gray side of the pad and remove residue and clean, using a circular motion. Rinse with clear water and wipe dry. Rinse pads and air dry before storing.

When mobilizing your table, the best motto to follow is to treat the table as a piece of furniture. When moving tables from one location to another, please PULL tables through the Swinging Doors and slightly lift over Floor Transitions, instead of pushing them. This eliminates the possibility of damaging the corners and legs of the tables caused by the "Battering Ram" technique of pushing from behind.

When storing the tables, make sure tables are not striking together as this may damage the table. Your solid surface table was designed to be left in the corner of a banquet hall and in plain view, so use good judgment as to not hit into walls or other tables. Repeated impact not only will damage your walls, doors, etc., but may also damage the solid surface, its corners or the protective wood/bumper edge.

Table Casters are rated at 220 lbs. each. We recommended no more than 250 lbs. of weight on the tabletop.

Recommended Products For Care And Maintenance

Scotch-Brite® pads; abrasive pads -Supermarket or hardware store

Soft Scrub® liquid cleaner -Supermarket

To Enhance Semi-Gloss or High-Gloss Finishes:

Countertop Magic® SCI 800-839-1654

Enhance Countertop Polish EMS 800-643-8818

Hope's Countertop Polish Hope 800-325-4026

Granite Tabletops

Proper Usage of your Granite Tables

Your new furniture is made with granite, a natural stone product. Your table may also contain wood components. Please refer to pages 1 and 2 of this document for instructions on the usage, handling and care for these wood components. Your tables have been sealed for your convenience however granite does require some care to maintain its beauty. This information can be located below. Our leg-socket system eliminates the possibility of a collapse, (as opposed to a hinged system). Our heavy-duty locking casters are rated at 220 pounds each. Equipment such as chafing dishes, utensils, and other metal products may scratch and damage the tabletops if not handled properly. Please employ the following practices when using your tables:

1. **“Lift up” and “Pick up”** all items on the tables such as chafing dishes and utensils.
2. **DO NOT DRAG** items across the tables as this may scratch the tabletop. Even granite can scratch.
3. **DO NOT** use harsh chemicals when cleaning your Granite tables.
Please review the “Caring for your tabletop” section below for the appropriate cleaners.
4. **DO NOT** use your tables as a “Battering Ram.”
This includes opening doors with tables, rolling tables into each other, rolling tables into walls, etc.
This may chip the corners of your tabletops.
5. **DO NOT** place items on the table hotter than 300° Fahrenheit such as pots, pans, canned fuel or any other appliance that radiates heat as this may damage the granite.
6. **DO NOT** pick up your tables by the tabletop and granite edge, but rather pick up the table under the wood apron.
7. **DO NOT** drop heavy items on the granite top as this may crack the surface.
8. Tighten the bolt system that connects the legs to the socket to eliminate movement inside the leg socket.

Caring for your Tabletop

ALWAYS USE CAUTION when moving this table. Use common sense when transporting items on the tabletop as items can shift when mobile or when passing over floor transitions. It is essential that you use extreme care when rolling these tables into a meeting room or to a storage area.

Clean your granite surface with mild soap and water. Never use caustic cleaning solutions to clean these tops. As with any granite material, weekly use of surface protector from your local hardware store will bring out the shine in the granite, as well as resist water marks, film or streaks.

We encourage you to spray or apply your cleaner to a cloth, and then use the cloth to clean the surface. Do not apply the cleaner or polish directly to the granite surface. We also recommend a monthly or bi-monthly sealer to preserve and protect the stone surface and to prevent staining.

Quartz Tabletops

Proper Usage of your Quartz Tables

Your new furniture is made with an engineered quartz product. Your table may also contain wood components. Please refer to pages 1 and 2 of this document for instructions on the usage, handling and care for these wood components.

****Please note that quartz is an extremely heavy product and no less than 3 people are recommended when setting up your tables. ****

Our leg-socket system eliminates the possibility of a collapse, (as opposed to a hinged system). Our heavy-duty locking casters are rated at 220 pounds each. Equipment such as chafing dishes, utensils, and other metal products may scratch and damage the tabletops if not handled properly. Please employ the following practices when using your tables:

1. **“Lift up” and “Pick up”** all items on the tables such as chafing dishes and utensils.
2. **DO NOT** use harsh chemicals when cleaning your Quartz tables. Please review the **“How to Clean”** section below for the appropriate cleaners.
3. **DO NOT** use your tables as a “Battering Ram.” This includes opening doors with tables, rolling tables into each other, rolling tables into walls, etc.
4. **DO NOT** pick up your tables by the tabletop and quartz edge, but rather pick up the table under the wood apron.
5. Tighten the bolts that are found in your table legs semi-annually. The bolt system will eliminate movement inside the leg socket.

How to Clean

Our quartz tabletops are an engineered product that requires little maintenance. Quartz does not need to be sealed like granite or other natural stone. The polished surface on our quartz tabletops acts as a protective barrier. Tabletops should be cleaned with a mild vinegar and water or hot soapy water solution, using a soft cloth. For dried spills, use a non-abrasive cleaner and then rinse thoroughly to remove residue.

****PLEASE NOTE Quartz can be permanently damaged if exposed to strong chemicals or solvents.****

LION'S STONE CARE AND MAINTENANCE GENERAL USAGE INSTRUCTIONS

- Lion's Stone is a 3mm (1/8") thick industrial porcelain product that is non-porous.
- Protect the tabletop surface by lifting items to and from the table and not dragging them. The industrial surface is durable however constant abuse and neglect can damage the surface.
- When cleaning, **NEVER USE** concentrates containing abrasive particles or hydrochloric acid
- Wipe dry any liquids as soon as possible. If the stains do dry, please read below for proper clean-up.

Dusting and General Cleaning

-Regular detergent diluted with water such as dish-washing agents. It is important that harsh and abrasive cleaners are not used when cleaning Lion's Stone. Tables that feature wood edges must only be cleaned with products that are safe for wood.

Oil and Grease Removal

-Use an ethyl alcohol cleaning agent or light dish-washing detergent. If you have purchased a table with a wood edge, it is very important that the cleaning agents for the Lion's Stone are not used on the wood. Wood cleaning agents are different and can be reviewed in the "Caring for your Wood tables" section.

Coffee, Tea, Juice or similar beverage

-use bleach to remove these stains. If you have purchased a table with a wood edge, it is very important the bleach is not used on the wood.